

Banana Loaf Recipe

Hi

This week I have been doing lots of cooking and baking to look after my family and also taking cakes to elderly people living alone.

I am also making sure we don't waste any food so used up bananas to make a banana loaf.



This week's writing challenge is to write some instructions. It doesn't have to be a recipe - something you have made from junk or lego, an exercise routine, a treasure hunt - use your imagination and put a photo on Seesaw.

Ingredients

270g brown sugar

2 eggs

200g bananas

280g plain flour

1 teaspoon baking powder

1 teaspoon bicarbonate of soda

1 teaspoon ground ginger

1 teaspoon ground cinnamon

140g unsalted butter, melted

Method

Mix together the sugar and eggs and then beat in the mashed bananas.

Next, add the flour, baking powder, bicarbonate of soda, cinnamon and ginger to the sugar mixture.

Mix it thoroughly until it is smooth.

Pour in the melted butter and beat until all the ingredients are well mixed.

Then, carefully pour the mixture into a prepared loaf tin and smooth over with a knife.

Bake in the oven for about one hour until firm to the touch.

Finally, when it is cool, turn out the cake onto a wire rack.

Enjoy!